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## WHERE TO APPLY

Requests for service and additional information on poultry and egg standards and grades may be addressed to the Area Supervisor in one of the area offices listed below or to the Poultry Division, AMS, USDA, Washington, D. C. 20250.

**PHILADELPHIA, PENNSYLVANIA, 19106**  
1006 Customs House, 2nd and Chestnut Streets

Connecticut New York  
Delaware North Carolina  
District of Columbia Pennsylvania  
Florida Puerto Rico  
Georgia Rhode Island  
Maine South Carolina  
Maryland Vermont  
Massachusetts Virginia  
New Hampshire West Virginia  
New Jersey

**CHICAGO, ILLINOIS, 60607**  
803 U. S. Customs House, 610 South Canal Street

Alabama Michigan  
Arkansas Mississippi  
Illinois Ohio  
Indiana Tennessee  
Kentucky Wisconsin  
Louisiana

**DES MOINES, IOWA, 50309, 503 Iowa Building**

Colorado New Mexico  
Iowa North Dakota  
Kansas Oklahoma  
Minnesota South Dakota  
Missouri Texas  
Nebraska

**SAN FRANCISCO, CALIFORNIA, 94111**

U. S. Appraisers Bldg.  
Room 814, 630 Sansome Street  
Alaska Oregon  
Arizona Utah  
California Washington  
Hawaii Wyoming  
Idaho  
Montana  
Nevada

Revised November 1964

## USDA ACCEPTANCE SERVICE FOR POULTRY AND EGGS



QUANTITY BUYERS  
AID FOR  
CURRENT SPECIAL REQUIREMENTS

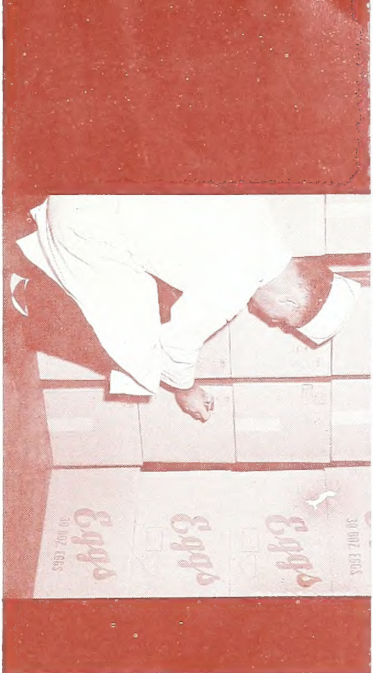
DEC 3 - 1964

AMS 393

U.S. DEPARTMENT OF AGRICULTURE • POULTRY DIVISION • AGRICULTURAL MARKETING SERVICE • WASHINGTON, D.C.

**FOR EGGS**, U.S. grades and weight classes provide a basis for drawing up specifications. Fresh Fancy Quality or U. S. Grade AA and U. S. Grade A are recommended for poaching and frying. For general use a saving may be made by specifying B quality.

The official weight classes are based on the minimum weight per dozen and are called Jumbo—30 oz., Extra Large—27 oz., Large—24 oz., Medium—21 oz., Small—18 oz., and Pee wee—15 oz.



The U. S. Department of Agriculture provides an inspection service for frozen and dried eggs. The USDA shield mark on the package indicates that the egg products were produced in accordance with the U. S. Department of Agriculture Regulations Governing the Grading and Inspection of Egg Products.





## WHAT IT IS

State, county, and city governments, hospitals, schools and independent institutional buyers of poultry and eggs may want to utilize the acceptance type of grading service designed especially for quantity buyers.

This service is provided by the Poultry Division of the USDA's Agricultural Marketing Service through its 600 grading stations and offices located throughout the country.

Under this program, buyers can have poultry and egg purchases examined for compliance with their specific requirements.

When poultry and eggs are bought on the basis of contract specifications, each package is stamped to show that the delivery is acceptable. An example of an official acceptance stamp is shown below:



## ... HOW TO USE IT ...

To use the Federal-State acceptance service, the buyer writes specifications indicating the kind, type, class, size and quality of the items needed. He specifies that each delivery shall be examined for contract specification by a USDA grader prior to delivery.

On request, Government graders will assist in drawing up specifications.

**FOR POULTRY,** specifications should include the following:

Kind-refers to the species such as chickens, turkeys, ducks, geese, and guineas.

Type-indicates whether the poultry is fresh chilled or fresh frozen.

Class-refers to the physical characteristics which determine the cooking method necessary for maximum flavor and tenderness. For example, "fryer-roaster," "young tom," and "mature turkey," for turkeys; "frying chicken," "stewing chicken," and "roaster," for chickens; "duckling" or "mature" for ducks.

Size-or weight indicates weight of individual bird.

Grade-refers to quality of the product based on such factors as fleshing, fat-covering, and freedom from defects such as cuts, tears, and discolorations.

U. S. Grade A poultry is suggested for items which are to be served whole, halved or quartered.

There is little difference in the flavor and texture of the meat from birds of any U. S. grades in the same class. Lower grades such as Procurement I or U.S. Grade B may provide a saving when appearance is not so important.





